

What is claimed is:

1. In an article suitable for heating a food by microwave energy comprising a substrate supporting susceptor material for converting
5 microwave energy to heat wherein the improvement comprises susceptor materials present in two distinct areas:
a first area and
a second area,
wherein a line of demarcation exists between the first area and the
10 second area with the first area at least substantially surrounded by the second area, with the requirement that the first and second areas are completely covered with susceptor material and
wherein on the basis of equal surface areas and an equal amount of microwave energy striking the surfaces the first area converts more
15 microwave energy to heat in comparison to the second area.
2. The article of claim 1 which is a food support packaging article.
- 20 3. The article of claim 1 which is ovenware.
4. The article of claim 1 wherein the second area completely surrounds the first area.
- 25 5. The article of claim 1 wherein the first area is centered in comparison to edge portions of the second area.
6. The article of claim 1 wherein the first and second areas are circles.
- 30 7. The food article of claim 1 wherein the first and second areas are rectangles with rounded edges.

8. The article of claim 1 wherein the second area has an opening at a central portion.

5 9. The article of claim 1 wherein the first area contacts the second area at a central portion.

10. The article of claim 1 wherein the second area contacts the first area adjacent edges of the first area.

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11. The article of claim 1 wherein the susceptor material of the first area and the second area differ.

12. The article of claim 1 wherein the susceptor material of the first area and the second area are the same and susceptor material in the first area is thicker than the susceptor material in the second area.

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13. The article of claim 1 wherein the susceptor material of the first area and the second area are the same and the susceptor material in the first area is greater in concentration than the susceptor material in the second area.

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14. The article of claim 1 wherein the susceptor material of the first area and the second area are the same and the susceptor material in the second area contains a blocking agent.

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15. The article of claim 1 wherein the susceptor material of the first area and the second area are the same and the susceptor first area includes at least one line of demarcation within its surface area.

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16. A method of heating a food product comprising subjecting the food product to microwave energy wherein the food is supported by susceptor materials present in two distinct areas,
a first area and

a second area,
wherein a line of demarcation exists between the first area and the second
area with the first area at least substantially surrounded by the second
5 area with the requirement that the first and second areas are completely
covered with susceptor material and
wherein on a basis of equal surface areas and an equal amount of
microwave energy striking the surfaces the first area converts more
microwave energy to heat in comparison to the first area.

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17. The method of claim 16 wherein the second area surrounds
the first area.

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18. The method of claim 16 wherein the food product is pizza.

19. The method of claim 17 wherein the food product is lasagna.

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20. A food packaging article comprising:

(a) a substrate

(b) a susceptor material positioned on the substrate with
the susceptor present in two distinct areas,
a first area and
a second area,

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wherein a line of demarcation exists between the first area
and the second area with the first area at least substantially
surrounded by the second area, and wherein on the basis of
equal surface areas and an equal amount of microwave
energy striking the surfaces the first area converts more
microwave energy to heat in comparison to the second area
with the requirement that the first and second areas are
completely covered with susceptor material,

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(c) a food positioned on the susceptor material and
optionally

(d) a covering surrounding a surface of the food.

21. The food packaging article of claim 20 wherein the second area surrounds the first area.

5 22. The food packaging article of claim 20 wherein the food is pizza.

23. The food packaging article of claim 20 wherein the food is lasagna.

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24. A method of making a food support packaging article comprising the steps of:

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- (a) applying to a substrate a susceptor material present in two distinct areas,
a first area and
a second area,

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wherein a line of demarcation exists between the first area and the second area with the first area at least substantially surrounded by the second area with the requirement that the first and second areas are completely covered with susceptor material and wherein on a basis of equal surface areas and an equal amount of microwave energy striking the surfaces the first area converts more microwave energy to heat in comparison to the first area,

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- (b) positioning a food product on the susceptor material
- (c) applying a wrapping on the food.

25. The method of claim 24 wherein the second area surrounds the first area.

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26. The method of claim 24 with an added step of freezing the food product.

27. The method of claim 24 wherein the food product is pizza.

28. The method of claim 24 wherein the food product is lasagna.
- 5 29. A method of preparing a food packaging article comprising:
- (a) applying to a substrate a layer of susceptor material
with a susceptor material present in two distinct areas,
a first area and
a second area,
- 10 wherein a line of demarcation exists between the first area
and the second area with the first area at least substantially
surrounded by the second area with the requirement that the
first and second areas are completely covered with
susceptor material, and wherein on the basis of equal
- 15 surface areas and an equal amount of microwave energy
striking the surfaces the first area converts more microwave
energy to heat in comparison to the second area,
- (b) positioning a food product on the susceptor material
- (c) applying a covering to surround the food product on a
- 20 surface which does not face the susceptor material.
30. The method of claim 29 wherein the food is pizza.
31. The method of claim 29 wherein the food is lasagna.
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